

## DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	LIDO-JOHNNY ROCKETS	26	0	Yes	THE DEEP FRYER WAS HEAVILY SOILED WITH OILY RESIDUE. <a href="#">Corrected: Checked on daily basis during the cleaning by Kitchen Stewards. Cleaners are trained to cleaner the equipment correctly.</a>
2	LIDO-JOHNNY ROCKETS	20	0	No	NUMEROUS HARD PLASTIC SERVING PLATES WERE CHIPPED, SCRATCHED AND VERY WORN. <a href="#">Corrected: All plates have been removed and replaced with the new plates. Supervisors are checking the status of the plates daily.</a>
3	LIDO	20	0	No	CUTTING BOARDS FOUND HEAVILY PITTED AND SCRATCHED. <a href="#">Corrected: The cutting board has been removed and replace with the new cutting boards. Planing of cutting boards are done weekly and clean ones rotated into the system.</a>
4	CHILD ACTIVITY CENTER	*	0	No	THE SEATING AREAS THROUGHOUT THE CENTER ARE COVERED WITH A CLOTH MATERIAL WHICH IS NOT EASILY CLEANABLE. THERE IS A HIGH VOLUME OF CHILDREN THAT PASS THROUGH THE CENTER ON A DAILY BASIS. THE SEATS SHOULD BE COVERED WITH A MATERIAL THAT CAN BE WIPED DOWNED AND SANITIZED EFFECTIVELY EVERYDAY TO PREVENT POTENTIAL INFECTION AND DISEASE TRANS MISSION. <a href="#">The seats will be recovered with a leather or vinyl material.</a>
5	POTABLE WATER	08	0	No	THE POTABLE WATER LINES IN THE GARBAGE ROOM WERE NOT STRIPED BLUE. <a href="#">Corrected</a>
6	POTABLE WATER	08	0	No	THE REDUCED PRESSURE PRINCIPLE BACKFLOW PREVENTION DEVICE FOR THE WINDOW WASHER HAS NOT BEEN TESTED. <a href="#">Completed.</a>  THE BACKFLOW PREVENTION DEVICES FOR THE CABIN SHOWERS AND TOILETS WERE NOT LISTED. THE BACKFLOW PREVENTION DEVICES FOR HOSE-BIB CONNECTIONS WERE NOT LISTED. <a href="#">List individual Back flow preventers on schedule.</a>
7	WHIRLPOOL SPAS	10	0	No	VERIFY THAT THE SPA DRAIN COVERS ARE ANTI-VORTEX INCLUDING THE ROMAN SPA. <a href="#">Will check in Dry dock. Install as required.</a>  PROVIDE ANTI-VORTEX DRAIN COVERS FOR THE CHILDREN'S POOLS. <a href="#">Check in Dry Dock – Place on order</a>
8	VENTILATION	41	0	No	THE CONDNESEATE DRAIN PAN AND COLLECTION SYSTEM COULD NOT BE ACCESSED FOR INSPECTION ON AC UNITS 332, 312, AND 313. WATER WAS NOTED IN THE DRAIN PANS FOR AC UNITS 324 AND 325. ENSURE THAT THESE DRAIN PANS ARE SELF-DRAINING. <a href="#">The condense drain pan was checked and deep cleaned in Dry Dock on all units. We are using the whole side panel as inspection hatches on AC units 332, 312 and 313.</a>
9	MEDICAL	11	0	Yes	ON APRIL 09 AN ASSISTANT WAITER WAS TAKEN OFF OF DUTY FOR GASTROINTESTINAL ILLNESS. THERE WAS NO INDICATION THAT THE WAITER RETURNED TO THE MEDICAL OFFICE TO OBTAIN WRITTEN CLEARANCE PRIOR TO RETURNING TO WORK. <a href="#">All staff must be cleared by the medical staff before returning to work. Especially in the case of food handlers.</a>
10	MEDICAL	02	0	No	THE GASTROINTESTINAL ILLNESS LOGS WERE NOT COMPLETELY FILLED OUT FOR ALL PATIENT ENTRIES. <a href="#">The process has been reviewed and corrected.</a>
11	MEDICAL	01	0	Yes	ALL INDIVIDUALS DISPENSED ANTIDIARRHEAL MEDICATION WERE NOT INCLUDED IN THE GASTROINTESTINAL ILLNESS LOG. <a href="#">The process has also been corrected.</a>

FOR A FEW CRUISES THE 24-HOUR PRIOR TO ARRIVAL REPORTS LISTED INCORRECT EMBARKATION AND DISEMBARKATION DATES. As of this cruise May 3<sup>rd</sup>, we have ensured that the report is sent within the acceptable time frame.

12 **FOODSERVICE GENERAL**

16 0 Yes

A PLATTER OF FRUIT WITH CUT MELONS WAS NOTED IN THE ENGINE CONTROL ROOM. THIS PLATTER WAS TO SERVE SEVEN INDIVIDUALS ON DUTY. THERE WAS NOT ATTEMPT TO KEEP THESE ITEMS AT OR BELOW 41 °F OR USE TIME AS A CONTROL.

Time control is being used. Our fleet USPH officer has recommended that platters be discarded after two hours.

13 **FOOD SERVICE GENERAL**

19 2 No

THERE WERE TWO PLATTERS OF FOOD IN THE ENGINE CONTROL ROOM. THESE PLATTERS WERE TO SERVE SEVEN INDIVIDUALS. THERE WERE NOT DISPENSING UTENSILS PROVIDED. CORRECTED

14 **WHIRLPOOL SPAS**

10 0 No

THE WHIRLPOOL SPAS WERE OPEN FOR USE. THE LAST HALOGEN TEST THAT HAD BEEN MADE WAS MORE THAN 4 HOURS PRIOR. TESTING NOTED THAT THE HALOGEN LEVELS WERE ADEQUATE.

At the time of inspection guests had ignored the closed signs. We are improving the closing procedures and signage.

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NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
15	WAREWASHING GENERAL	22	2	No
<p>THE DISHWASHER GAUGES IN THE DECK 3 GALLEY WERE NOT FUNCTIONING PROPERLY. ADDITIONALLY SEVERAL FINAL RINSE NOZZELS <a href="#">Recalibrate gauges or replace as required.</a> WERE NOT PROVIDING A PROPER SPRAY PATTERN DUE TO EITHER INADEQUATE PRESSURE OR NOZZEL DESIGN. SOME NOZZELS WERE NOT <a href="#">Check, clean, and adjust nozzels.</a> WORKING AT ALL. THE TEMPERATURE GAUGES FOR THE DECK 3 GALLEY GLASSWASHER WERE NOT FUNCTIONING CORRECTLY. THE PRESSURE GAUGES FOR ALL THE DISHWASHERS AND GLASSWASHERS WERE NOT DESIGNED TO READ IN THE PROPER RANGE AND THERE <a href="#">Recalibrate gauges and replace out of range gauages.</a> WAS NO WAY TO DETERMINE THE EXACT PRESSURE FOR THE FINAL RINSE LINE. THE DISHWASHER IN THE DECK 4 GALLEY HAD SEVERAL FINAL RINSE NOZZELS THAT WERE NOT WORKING. TWO OF THE NOZZELS OF THE FINAL RINSE ARM IN THE CREW GALLEY WERE <a href="#">Fit pressure gauge to final rinse system.</a> NOT FUNCTIONING. <a href="#">Final rinse nozzle has been clean accordingly and each of the nozzles to be removes during the cleaning to make certain functioning properly.</a></p>				
16	PROVISIONS/PREPARATION AREAS	21	0	No
<p>SEALANT WAS PEELING OUT OF THE CREVICES ALONG BULKHEAD-COUNTER JUNCTURES IN THE MEAT PREPARATION ROOM. <a href="#">Replace sealant.</a></p>				
17	LIGHTING LEVELS GENERAL	36	0	No
<p>LIGHTING LEVELS AROUND THE MEAT MINCER IN THE MEAT PREPARATION ROOM WERE BETWEEN 10 AND 14 FOOT CANDLES. LIGHTING LEVELS AT THE PULPER IN THE VEGETABLE PREPARATION ROOM WERE AT 12 TO 14 FOOT CANDLES. LIGHTING IN THE FISH PREPARATION ROOM IN THE SCLEAN STORAGE RACKS AREA WAS 9 TO 13 FOOT CANDLES. LIGHTING LEVELS IN THE OFFICERS MESS AT THE COFFEE COUNTER WERE 5 TO 9 FOOT CANDLES. <a href="#">Install additional lighting to provide correct levels of illumination.</a></p>				
18	PROVISIONS/PREPARATION AREAS	*	0	No
<p>CONSIDER REMOVING THE OVEN AND BLAST CHILLER FROM THE VEGETABLE PREPARATION ROOM AND REPLACING IT WITH A 3-COMPARTMENT SINK POTWASH AREA DURING DRY DOCK TO ALLOW FOR EASY ACCESS FOR CLEANING LARGER ITEMS FROM THE PREPARATION AREAS ON THIS DECK. <a href="#">????</a></p>				
19	PROVISIONS/PREPARATION AREAS	37	0	No
<p>ALTHOUGH AIR IS BEING EXHAUSTED FROM THE CLEANING STORAGE ROOM OUTSIDE THE BUTCHER SHOP WHERE WET MOPS AND CHEMICALS ARE STORED, THERE IS NO FRESH AIR INLET AND THE DOOR SEALS THE COMPARTMENT WHEN CLOSED. <a href="#">Install Louver panel, low down in door to provide cross ventilation.</a></p>				
20	PROVISIONS/PREPARATION AREAS	19	2	No
<p>RAW MEATS AND READY -TO-EAT FOODS WERE NOT WELL SEPARATED IN SOME COLD STORE ROOMS AND FREEZERS, FOR EXAMPLE, CONTAINERS OF BREAD WERE STORED ON TOP OF CONTAINERS OF RAW BEEF IN THE MEAT FREEZER. FOODS WERE STORED TOGETHER WITH CLEANING ITEMS, SUCH AS MOP HANDLES, TOWELS, AND OTHER NON-FOOD ARTICLES IN THE DRY STORES. <a href="#">Corrected, re organize the all the storeroom in order to make certain compliance to the standard required.</a></p>				
21	CREW GALLEY	19	2	No
<p>COOKED HAM WAS STORED BESIDE RAW FISH IN THE FREEZER. <a href="#">Corrected, training held in how to store the items as standards and procedure.</a></p>				
22	DRY STORES	33	0	No
<p>DECKS WERE DAMAGED IN THE DRY STORE ROOMS. <a href="#">In progress</a></p>				
23	CREW GALLEY	23	0	No
<p>WASH WATER TEMPERATURE IN THE POTWASH THREE COMPARTMENT SINK WAS 105°F. <a href="#">Corrected, water replaced often based on the temperature required</a></p>				

24	CREW GALLEY	22	2	No
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THE FINAL RINSE SINK IN THE POTWASH AREA HAD FOOD DEBRIS AND GREASE IN IT.

Corrected

25	DECK 3 - MAIN GALLEY	21	0	No
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A LIGHT FIXTURE IN THE SOUP STATION WALK-IN REFRIGERATOR WAS FILLED WITH WATER AND CORROSION AND WAS BEGINNING TO DRIP ONTO THE DECK.

Corrected

26	DECK 3 - MAIN GALLEY	37	1	No
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EXCESSIVE CONDENSATION AND DRIPPAGE ONTO SURFACES BELOW WAS NOTED ALONG THE EXHAUST HOOD ABOVE THE DEEP FAT FRYERS. EXCESSIVE CONDENSATION AND DRIPPAGE WAS ALSO NOTED IN THE DECK 3 DISHWASHING AREA.

- 1) Check capacity of machine economizer; increase in size if required.
- 2) If no improvement readjust ventilation to reduce condensation.

27	FOOD SERVICE GENERAL	21	0	No
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FLAT GRILLS IN GALLEY AREAS HAVE OPEN GAPS AT THE FRONT AND THE GREASE TRAYS WERE SEVERELY DAMAGED.

Repair drip trays.

Close and seal gaps.

## DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
28	CORRECTIVE ACTION STATEMENT	*	0	No	

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .

